



Meet nutrition service challenges with innovative technology

A strong nutrition management program is a vital part of the care you provide your residents. But it can be challenging to balance high food costs with your residents' dietary requirements. The added complications of the pandemic and the critical importance of nutrition and food safety have increased the demands on your staff and raised food costs.

Here are eight ways an investment in the right food service technology can help you meet nutrition service challenges and support your residents and staff.

75% of food service providers in skilled nursing facilities say food and supply costs have increased due to COVID-19.¹



Do you have the tools you need to manage food production costs? MatrixCare's MealTracker includes detailed food production reports and resident preferences to help minimize food waste. The menu-building function lets users quickly adjust menus to account for higher cost items or items not available.

60% of skilled nursing providers continue to offer in-room dining.²



Does your nutrition management solution allow you to gather preferences remotely to comply with in-room dining procedures? MealTracker lets you document preferences remotely by phone, by selecting menu printing in advance, or by using a tablet device for mobile ordering. You can communicate menu options, monitor residents' preferences against diet orders, and ensure food orders are accurate.

Are you staying up to date with the USDA's latest food and nutrition details?³



MealTracker uses the latest version of the USDA's FoodData Central (FDC), which includes information on more than 200,000 food items and more than 200 nutrients. This provides a more comprehensive nutrition detail file to help improve the accuracy of nutrient analysis, resident profile, nutrition calorie count, and menu analysis.

1 of every 2 older adults is at risk for malnutrition.⁴



Timing is critical when it comes to identifying malnutrition. If you're like many other providers⁵, you've probably been missing opportunities to capture malnutrition diagnoses under PDPM. MealTracker offers alerts to help mitigate malnutrition risks in your residents, and also captures that information in its PDPM Nutrition Report.

25% of seniors in nursing homes have food allergies.⁶



Can your current software track food allergies down to the food item detail—and receive information about those allergies from a resident's medical record? MealTracker's advanced integration accepts food allergy information as part of its HL7 integration. In addition, MealTracker intelligently identifies food items and ingredients for any named product containing identified allergens.

82% of food service providers are concerned about the nutritional status of their residents due to COVID-19.⁷



Can you actively manage resident details to ensure food served meets their nutritional needs? Can you provide supplementation when needed? Being able to offer immediate nutritional interventions is key to avoiding malnutrition. MealTracker honors resident preferences with menu capabilities to meet their dietary needs while maintaining the safety of diet orders. And with our SmartSelections feature, you can improve resident satisfaction while maintaining safety.

Has your staff missed critical diet order information because it doesn't interface with the medical record?



MealTracker's discrete diet order field integrates with our Skilled Nursing, SigmaCare, and Life Plan Community solutions to support accurate and efficient communication between departments. Sharing the information helps ensure that only allowed food items are served on a resident's specific diet.

68% of residents may have some form of dysphagia.⁸



How do you handle diet modifications for residents with swallowing problems? Does your current nutrition management solution help you meet the latest IDDSI (International Dysphagia Diet Standards Initiative) guidelines? MealTracker offers tools to help manage portion size and food consistency in support of IDDSI standards. Users can easily make adjustments to diet order names, recipes, and menu items to meet IDDSI guidance, improve staff efficiency, and keep residents safe.